

per se

March 12, 2018

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR*

Dungeness Crab, Koshihikari Rice,
and Charred Scallion Vinaigrette
(60.00 supplement)

SALAD OF SLOW-ROASTED BEETS

Sugar Snap Peas, Nasturtium Leaves, Toasted Almonds,
and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Poached Rhubarb,
Red Radishes, and Greek Yogurt

HERB-CRUSTED SCOTTISH LANGOUSTINES

Braised Pine Nuts, Caramelized Green Garlic,
and Basil Oil

"CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

"Pommes Purée," Holland White Asparagus,
Morel Mushrooms, and "Gastrique Béarnaise"

100 DAY DRY-AGED BEEF RIB-EYE*

"Cœur de Veau," Jingle Bell Peppers,
Marble Potatoes, and "Chimichurri"
(100.00 supplement)

"TREACLE TART"

Frozen Vanilla Custard, K+M "Hacienda Victoria" Ganache,
Granny Smith Apples, and Cultured Battenkill Cream

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness